

# Centennial

crafted beer ⊕ eatery

MARCH MENU 2017

## smalls

### PORK RILLONS 10

smoked, crispy, beer mustard glaze | *PORTER*

### BRANDADE 12

smoked salt cod gratin, potato puree, herbed crumbs, baguette | *LAGER*

### CROQUETTES 9

potato, ham, cheese, shaved root vegetables, celery root puree, saba | *BELGIAN*

### MUSSELS 16

steamed PEI, curried sausage, beer, potato, baguette | *SAISON*

### SOUP 8

butternut squash, fried sage, saba cherries, pepitas | *BROWN ALE*

---

## charcuterie

Tasso Ham

Housemade Smoked Duck Breast

Housemade Pork Rillettes

Housemade Country Pâté

Housemade Duck Liver Mousse

---

## artisanal cheeses

Carr Valley Cocoa Cardona (WI)

Beehive Cheese Barely Buzzed (UT)

Green Dirt Lover (MO)

Hooks Gorgonzola (WI)

Cypress Grove Midnight Moon (CA)

CHOOSE A TRIO FOR 12 / ADD MORE FOR 3 EACH

---

## mains

### SMOKED BRISKET 14

spice rubbed, beer mopped, B&B pickles, beer mustard, pumpnickel | *PORTER*

### CENTENNIAL BURGER 15

red onion jam, smoked gouda, house pickle, garlic aioli, egg wash bun (house bacon +2) | *PALE ALE*

### PULLED MADRAS CHICKEN 14

smoked, indian curry, pickled red onion, yogurt, soft flatbread | *LAGER*

### FRIED SWEET POTATO 12

pickled daikon, pickled fresno, sweet pepper aioli, cucumber, brioche bun | *WIT*

### PORK SHANK 24

confit, potato puree, fried brussel sprouts, beer jus | *CENTENNIAL IPA*

### HALF CHICKEN 23

crispy leg, smoked breast, curried rice pilaf | *KOLSH*

### BEEF CARBONADE 18

flemish style stew, triple fried yukon gold potatoes | *BELGIAN*

### HALIBUT 26

pan seared, celeriac, roasted fennel, black currant jus | *SAISON*

### STEAK FRITES 32

12 oz rib eye, herb-marrow butter, frites | *IPA*

### SMOKED KIELBASA 19

house made, beer braised cabbage, bacon lardons, glazed baby carrots | *AMBER*

### THE CARROT 16

phyllo, beluga lentils, roasted cauliflower, spiced greek yogurt | *DUBBEL*



## greens

### RADICCHIO 10

arugula, pear, gorgonzola, spiced walnuts, dried cherries, balsamic vinaigrette

### ROASTED BROCCOLI 10

pepitas, endive, cheddar, cauliflower, honey crisp apple, puffed wild rice, creamy hop vinaigrette

### GOAT CHEESE 10

panko breaded goat cheese, bacon lardons, shaved radish, warm mustard vinaigrette

### HOUSE SALAD 6

arugula, cherry tomato, pepitas, red wine vinaigrette

## extras

### MAC + CHEESE 7

gruyère, smoked gouda, panko crust

### CAULIFLOWER 6

roasted, lemon-tahini vinaigrette, almonds, herbs

### BRUSSEL SPROUTS 6

fried, curry sauce

### WHIPPED POTATOES 6

herb/marrow butter

### FRIES 6

roasted garlic aioli

## sweets

### APPLE TURNOVER 8

vanilla ice cream, beer caramel

### CHOCOLATE & COFFEE

### STOUT POT DU CRÈME 8

whipped cream, cocoa nib brittle

### ICE CREAM 6

stout fudge sauce

# ⊕ DRAFTS ⊕

## session

<b>Sawtooth Ale-Nitro</b> <i>Left Hand Brewing (CO)</i>	4 / 6
Amber Ale • 16 oz. Nonic Pint • 5.3% ABV nutty malts, herbal hops, smooth	
<b>Fist City</b> <i>Revolution Brewing (IL)</i>	4 / 6
Pale Ale • 16 oz. Nonic Pint • 5.5% ABV citrus, grapefruit, biscuit, crushable	
<b>Blizza!</b> <i>Baderbrau (IL)</i>	4 / 6
Kellerbier • 16 oz. Pilsner • 5.9% ABV earthy hop aroma, refreshing clean finish	
<b>Catchpenny</b> <i>Miskatonic Brewing Co (IL)</i>	4 / 7
Session Rye • 16 oz. Nonic Pint • 4.5% ABV light rye spice, earthy hops, refreshing, clean	
<b>Rubaeus-Nitro</b> <i>Founders Brewing Co (MI)</i>	5 / 8
Raspberry Ale • 16 oz. Nonic Pint • 5.7% ABV tart, jammy raspberry, demi-sec	

## hoppy

<b>Centennial IPA</b> <i>Founders Brewing Co (MI)</i>	4 / 6
IPA • 16 oz. Nonic Pint • 7.2% ABV floral, grapefruit peel, sweet malt support, classic	
<b>Ballistic IPA</b> <i>Ale Asylum (WI)</i>	7
IPA • 14 oz. Tulip • 7.4% ABV mandarin and floral hop aroma, firm bitterness	
<b>Little Sumpin' Sumpin'</b> <i>Lagunitas (CA)</i>	4 / 6
Hoppy Wheat • 16 oz. Nonic Pint • 7.5% ABV citrus and earthy hops, creamy and bitter	
<b>Gone Away</b> <i>Half Acre (IL)</i>	4 / 6
IPA • 16 oz. Nonic Pint • 7% ABV big grapefruit, dank, pine sap, dry finish	
<b>Tangerine Hop Nosh</b> <i>Uinta Brewing Co (UT)</i>	4 / 6
IPA • 16 oz. Nonic Pint • 7.3% ABV tropical hops, tangerine zest, bitter finish	
<b>Yum Yum</b> <i>3 Floyds (IN)</i>	4 / 6
Pale Ale • 16 oz. Nonic Pint • 4.7% ABV juicy, citrus hops, bready malt backbone	
<b>Hercules Double IPA</b> <i>Great Divide (CO)</i>	7
Imperial IPA • 14 oz. Tulip • 10% ABV aggressive hops, grapefruit, pine, lingering bitter finish	

## refreshing

<b>Local's Light Lager</b> <i>Short's (MI)</i>	3 / 5
American Lager • 16 oz. Pilsner • 5.2% ABV simple, refreshing, lawnmower beer	
<b>Grapefruit Radler</b> <i>Stiegl (GER)</i>	4 / 6
Radler • 16 oz. Nonic Pint • 2.0% ABV grapefruit soda & blonde ale	

# ⊕ DRAFTS ⊕

## refreshing (continued)

<b>Oarsman</b> <i>Bell's Brewing Co (MI)</i>	4 / 6
Berliner Weiss • 16 oz. Weiss • 4.0% ABV lemony, slightly tart, effervescent and dry	
<b>Blonde</b> <i>Begyle (IL)</i>	4 / 6
Blonde Ale • 16 oz. Nonic Pint • 5.4% ABV toasted cereal grain, fresh lemon	
<b>Money On My Mind</b> <i>Forbidden Root (IL)</i>	6
Infused Wittier • 14 oz. Tulip • 5.0% ABV juniper, grapefruit, ginger, refreshing	
<b>Pivo Pilsner</b> <i>Firestone Walker (CA)</i>	4 / 6
Hoppy Pilsner • 16 oz. Pilsner • 5.3% ABV spicy herbal and lemon hops, clean finish	

## belgian + wild

<b>Rebel Kent The First</b> <i>3 Sheeps Brewing (WI)</i>	4 / 6
Belgian Style Amber Ale • 16 oz. Nonic Pint • 5.0% ABV dark fruit, stewed apricot, caramel, dry finish	
<b>Ladies Man</b> <i>Aleman Brewing (IL)</i>	4 / 7
Belgian Witbier • 16 oz. Nonic Pint • 5.5% ABV citrus, lemon thyme, savory herbs	
<b>Saison De Lis</b> <i>Perennial (MO)</i>	7
Specialty Saison • 14 oz. Tulip • 5.0% ABV floral, pink peppercorn, slightly tart, dry finish	
<b>Proto</b> <i>Penrose (IL)</i>	6
Belgian Golden • 14 oz. Tulip • 4.0% ABV light graham cracker, crisp and refreshing	
<b>Mischief</b> <i>The Bruery (CA)</i>	8
Dry Hopped Belgian • 9 oz. Snifter • 8.5% ABV citrus, melon, pear and pepper spice	
<b>Rare Vos</b> <i>Ommegang (NY)</i>	6
Belgian Style Café Ale • 14 oz. Tulip • 6.5% ABV mellow, fruity, spicy	
<b>Lemon Saison</b> <i>Moody Tongue Brewing Co (IL)</i>	9
Lemon Saison • 14 oz. Tulip • 6.3% ABV lemon meringue pie, pepper spice, dry finish	

## cider + mead

<b>The Lake Hopper</b> <i>Citizen Cider (VE)</i>	9
Dry Hopped Cider • 14 oz. Tulip • 6.2% ABV grassy hops, fresh apples, semi-dry finish	
<b>The Mitten</b> <i>Virtue Cider (MI)</i>	8
Bourbon Barrel Aged Cider • 9 oz. Snifter • 6.0% ABV Floral, lemon zest, grapefruit, honey, balanced	
<b>Black Fang</b> <i>B Nektar (MI)</i>	10
Mead • 9 oz. Snifter • 6.0% ABV sweet blackberries, cloves, orange zest	

# ⊕ DRAFTS ⊕

## malty

<b>Coffee Bender</b> <i>Surly (MN)</i>	4 / 6
Coffee Flavored Brown Ale • 16 oz. Nonic Pint • 5.1% ABV coffee, roasty malts, burnt sugar	
<b>90 Shilling</b> <i>Odell (CO)</i>	4 / 6
Alt Beer • 16 oz. Nonic Pint • 5.3% ABV rich toasty malt aroma, clean dry finish	
<b>Reformator</b> <i>Tighthead Brewing Co (IL)</i>	4 / 7
Dopplebock • 16 oz. Nonic Pint • 7.5% ABV strong rich malts, clean lager finish	
<b>Dublin Raid</b> <i>Hammerheart (MN)</i>	10
Peat Smoked Irish Red • 14 oz. Tulip • 6.5% ABV smoky, biscuit, creamy mouthfeel	
<b>Bare Bear-Nitro</b> <i>Off Color Brewing (IL)</i>	5 / 8
Finnish Style Sahti • 16 oz. Nonic Pint • 7.0% ABV herbal juniper, rye spice, cocoa	

## roasty

<b>Dry Irish Stout-Nitro</b> <i>Breckenridge (CO)</i>	4 / 6
Irish Dry Stout • 16 oz. Nonic Pint • 4.8% ABV creamy, coffee, roasted malts	
<b>Distorter Porter</b> <i>Greenbush Brewing Co (MI)</i>	4 / 6
Porter • 16 oz. Nonic Pint • 7.2% ABV dark roasty malts, rich and creamy	

## barrel aged

<b>Dragon's Milk</b> <i>New Holland (MI)</i>	7
Bourbon Barrel Stout • 9 oz. Snifter • 11.0% ABV vanilla, chocolate, bourbon, dark fruit	

## on deck drafts

<b>All Day IPA</b> <i>Founders Brewing Co (MI)</i>	4 / 6
Session IPA • 16 oz. Nonic Pint • 4.7% ABV	
<b>Cold Town-Nitro</b> <i>Blue Nose (IL)</i>	4 / 7
Cream Ale • 16 oz. Nonic Pint • 6.0% ABV	
<b>Paddy Wagon-Nitro</b> <i>Revolution Brewing (IL)</i>	4 / 7
Irish Dry Stout • 16 oz. Nonic Pint • 4.4% ABV	

# ⊕ BOTTLES + CANS ⊕

<b>Cast Iron Oatmeal Brown</b> <i>4 Hands (MO)</i>	6
Brown Ale • 5.5% ABV • 12 oz can	
<b>Manta Ray</b> <i>Ballast Point (CA)</i>	6
IPA • 8.5% ABV • 12 oz can	
<b>Grapefruit Sculpin</b> <i>Ballast Point (CA)</i>	6
IPA • 7.0% ABV • 12 oz can	
<b>Two Hearted</b> <i>Bell's (MI)</i>	6
IPA • 7.0% ABV • 16 oz can	
<b>Tank 7</b> <i>Boulevard (MO)</i>	7
Saison • 8.5% ABV • 12 oz bottle	
<b>Triple</b> <i>Brasserie St. Feuillen (BEL)</i>	12
Triple • 8.5% ABV • 12 oz bottle	
<b>Delirium Tremens</b> <i>Brouwerij Huyghe (BEL)</i>	12
Belgian Strong • 8.5% ABV • 16 oz can	
<b>Duchess de Bourgogne</b> <i>Brouwerij Verhaeghe (BEL)</i>	13
Red Ale • 6.2% ABV • 11.2 oz can	
<b>Fresh Squeezed</b> <i>Deschutes (OR)</i>	6
IPA • 6.4% ABV • 12 oz bottle	
<b>Triple Hop</b> <i>Duvel (BEL)</i>	10
Triple • 9.5% ABV • 12 oz bottle	
<b>DBA</b> <i>Firestone Walker (CA)</i>	6
ESB • 5.0% ABV • 12 oz can	
<b>Union Jack</b> <i>Firestone Walker (CA)</i>	6
IPA • 7.0% ABV • 12 oz can	
<b>Breakfast Stout</b> <i>Founders Brewing Co (MI)</i>	7
Stout • 8.3% ABV • 12 oz bottle	
<b>Dirty Bastard</b> <i>Founders Brewing Co (MI)</i>	6
Scotch Ale • 8.5% ABV • 12 oz bottle	
<b>Citradelic Exotic Lime</b> <i>New Belgium (CO)</i>	6
Golden Ale • 5.2% ABV • 12 oz bottle	
<b>Bernie Milk Stout</b> <i>Noon Whistle (IL)</i>	6
Stout • 5.0% ABV • 12 oz can	
<b>Brother Thelonious</b> <i>North Coast (CA)</i>	9
Belgian Strong • 9.4% ABV • 12 oz bottle	
<b>Mama's Yella Pils</b> <i>Oskar Blues (CO)</i>	6
Pilsner • 5.3% ABV • 12 oz can	
<b>Eugene Porter</b> <i>Revolution Brewing (IL)</i>	6
Porter • 6.8% ABV • 12 oz can	
<b>Nut Brown</b> <i>Sam Smith (ENG)</i>	8
Brown Ale • 5.0% ABV • 12 oz bottle	
<b>Oaked Maple</b> <i>Seattle Cider (WA)</i>	9
Cider • 6.9% ABV • 16 oz can	
<b>Pale Ale</b> <i>Sierra Nevada (CA)</i>	6
Pale Ale • 5.6% ABV • 12 oz can	
<b>Trois Pistoles</b> <i>Unibroue (CAN)</i>	7
Belgian Strong • 9.0% ABV • 12 oz bottle	
<b>Champagne Velvet</b> <i>Upland (IN)</i>	6
Sparkling Lager • 5.5% ABV • 16 oz can	
<b>Le Tub</b> <i>Whiner (IL)</i>	7
Saison • 6.6% ABV • 12 oz can	

## ⊕ SPIRITS ⊕

### vodka

CH Distillery 6  
Death's Door Vodka 8  
Ketel One 8  
Tito's 7

### gin

Bluecoat Gin 6  
Death's Door Gin 7  
Hendricks 8  
Letherbee 6  
Liberator 6

### rum

Cruzan 6  
Kracken 6  
Plantation Extra Old Barbados 8

### tequila

Casadores Reposado 8  
Casamigos Blanco 11  
Don Julio Blanco 11  
Fortaleza Anejo 13  
Suerte 9

### bourbon

Angel's Envy 10  
Basil Hayden's 9  
Belle Meade Sherry 16  
Buffalo Trace 6  
Bulleit Bourbon 7  
Four Roses Single Barrel 7  
Hudson Baby 9  
Jim Beam 6  
Koval Bourbon 7  
Suntory Toki 10  
Whiskey Acres Bourbon 7

### rye

Bulleit Rye 7  
Journeyman Last Feather Rye 9  
Templeton Rye 8

## ⊕ SPIRITS ⊕

### whiskey

Jameson 6  
Journeyman Buggy Whip Wheat 7  
Koval 4 Grain 7  
Kavalan Single Malt 12  
Michter's Unblended 7

### scotch

Auchentoshan 7  
Glenlivet Nadurra 15  
J.W. Gold 12  
Laphroaig 10yr 11  
Macallan 12 Year 13  
Oban 14 yr 16  
Talisker 10yr 16

### besk

Letherbee Besk 6  
Jeppson's Malort 6

## ⊕ Wine ⊕

### white

Chidaine Touraine *Sauvignon Blanc* 8 / 30  
Dom Lafage Côté d'Est *Sauvignon Blanc* 10 / 36

### red

Buena Vista *Pinot Noir* 10 / 36  
Hess *Cabernet Sauvignon* 12 / 40  
Zuccardi *Malbec* 9 / 32

### rosé

Montrose *Rosé* 8 / 30